

Estate Argyros Vinsanto First Release

Description:

Estate Argyros Vinsanto First Release is a rich, sweet wine from Santorini, Greece, made from 80% Assyrtiko, 10% Athiri and 10% Aidani. The grapes are harvested very ripe and dried in the sun for around ten days, concentrating their sugars and flavours before fermentation. The wine spends three years in old concrete vats followed by four years in old oak barrels. Despite its sweetness, the naturally high acidity keeps everything balanced, with layers of honey, dried fruit and spice leading into a long finish.

Tasting notes:

Honey, Dried Apricot, Peach, Orange Peel, Vanilla, Sweet Spice, Toasted Nuts

Allergens:

Contains sulphites.

Dish Pairing:

- Blue cheese
- Baklava
- Dried figs and walnuts
- Dark chocolate

Talking Point:

Santorini's traditional basket-trained vines are among the most striking sights in Greek viticulture. The vines are woven into low, circular baskets called *kouloura*, which protect the grapes from the island's fierce winds and help retain moisture in the dry volcanic landscape. For Vinsanto, the grapes are left to dry in the sun after picking, concentrating their sugars. Estate Argyros uses fruit from exceptionally old, ungrafted vines, some more than 200 years old. Its First Release is the younger expression of the estate's Vinsanto range, but still receives seven years of ageing before release.